



# I. AMENDMENTS

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Please cancel claim 10 without prejudice or disclaimer.

Please amend claims 1 to 9 and 11 to 15 to recite as follows:

1. (Amended) A process for the production of a lacticin 3147 concentrate, for use as a food ingredient, comprising:
  - (a) inoculating a medium with a lacticin 3147-producing strain of bacteria;
  - (b) fermenting the inoculated medium;
  - (c) adjusting the pH of the fermentation within the range from about pH 6.3 to 6.7;
  - (d) inactivating the bacterial fermentate; and
  - (e) evaporating the fermentate of step (d) thereby producing the lacticin 3147 concentrate for use as a food ingredient.
2. (Amended) A process as claimed in claim 1, wherein the medium of step (a) is selected from the group consisting of milk, dairy-based powders, demineralized whey powder, reconstituted skimmed milk powder, whey protein concentrate powder, pasteurised whole milk, Cheddar cheese whey, yeast powders, and synthetic laboratory-type media.
3. (Amended) A process as claimed in claim 1 or 2, wherein the evaporation step of step (e) comprises cooling the fermentate of step (d), seeding it with lactose at about 0.1% w/w and crystallizing at a cooling rate of about 1°C per hour.
4. (Amended) A process as in claim 1, wherein the inoculated medium of step (b) is fermented at about 30°C for about 6 to 24 hours.
5. (Amended) A process as in claim 1, wherein the pH of the fermentation is adjusted in step (c) to about pH 6.5,

6. (Amended) A process as in claim 1, wherein the fermentate of step (d) is inactivated by pasteurization or ultra-high temperature treatment.

7. (Amended) A process as claimed in claim 6, wherein said pasteurization step comprises heating at about 72°C for about 15 minutes.

8. (Amended) A process as in claim 1, wherein step (e) comprises evaporating said bacteria fermentate at about 60°C to about 40% total solids.

9. (Amended) A process as in claim 1, further comprising the step of spray-drying the concentrate.

11. (Amended) A lacticin 3147 concentrate produced by the process of any one of claims 1 to 9.

12. (Amended) Spray-dried lacticin 3147 having the ability to inhibit organisms which are not resistant to lacticin 3147, and having an activity of greater than about 20,000 AU/ml.

13. (Amended) A food product comprising a lacticin 3147 as claimed in claim 11 or claim 12.

14. (Amended) The food product as claimed in claim 13, wherein said product is selected from the group consisting of an infant milk formulation, a sauce, a mayonnaise, a dessert, a custard, a tinned food, a yogurt, a soup and a bakery product.

15. (Amended) A food product as claimed in claim 13 and 14, which has been subjected to increased hydrostatic pressure.

A copy of the claims marked up to show changes made is attached hereto.